

## CULINARY SKILLS

| <b>Course Description:</b> This course is designed to provide training for employment in hospitality services in the area of food service. Career decisions and demands on family life are explored as well as skills and concepts related to supportive services such as public relations, food and beverage operations, management techniques and entrepreneurship. Instruction will include on-the-job experiences. Leadership development will be provided through the Family, Career and Community Leaders of America. |   |
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| Academic Expectations   | Content/Process   |
| 1.1<br>1.1<br>5.4<br>2.36<br>2.17, 2.37,<br>3.5, 4.5<br>2.29<br>1.5, 2.1, 5.1,<br>1.2, 1.16, 3.6,<br>4.1, 6.3<br>2.6, 2.31,<br>2.33<br>1.1, 2.10<br>1.12, 1.16<br>2.18, 2.23<br>2.8, 6.2<br>2.10<br>2.36<br>2.10, 2.30,<br>6.30<br>5.2, 6.3<br>2.30, 6.3<br>2.36, 2.37<br>2.1, 2.8, 4.1<br>2.37   | <b>Students will</b> <ul style="list-style-type: none"> <li>Assess the impact of the hospitality industry on local and state economies.</li> <li>Research the roles of individuals engaged in hospitality services.</li> <li>Assess employment opportunities and preparation requirements.</li> <li>Demonstrate personal and interpersonal skills that enhance working relationships and obtaining jobs.</li> <li>Analyze the effect that career demands have on family life.</li> <li>Apply critical and creative thinking, logical reasoning and problem solving skills in the field of hospitality services.</li> <li>Demonstrate communications technology required by the industry.</li> <li>Demonstrate safe work habits required by the field.</li> <li>Use nutritional information in preparing and serving food to guests.</li> <li>Demonstrate knowledge of quality customer service.</li> <li>Outline steps in establishing an entrepreneurial business such as catering.</li> <li>Demonstrate knowledge of cost analysis and its relationship to profit.</li> <li>Perform appropriate maintenance procedures.</li> <li>Practice culinary skills in various work sites.</li> <li>Prepare a variety of gourmet foods using appropriate methods and techniques.</li> <li>Practice food presentation techniques.</li> <li>Demonstrate use of equipment, tools and supplies required by the industry.</li> <li>Utilize activities of the Family, Career and Community Leaders of America student organization as an integral component of course content and leadership development.</li> <li>Apply math, science and communication skills within technical content.</li> <li>Demonstrate employability and social skills relevant to the career cluster.</li> </ul> |
| <b>Connections</b> <ul style="list-style-type: none"> <li>National Standards for Family and Consumer Sciences</li> <li>Secretary's Commission on Achieving Necessary Skills (SCANS)</li> <li>Kentucky Core Content for Assessment Version 4.0</li> </ul>  |   |